

Catering Key Stage 3: Year 7

Term 1	Overall Curriculum Goals - developing the following Big Ideas:													
	<ul style="list-style-type: none"> • Cooking • Food safety and hygiene • Food provenance and the environment • Sensory analysis 													
	1	2	3	4	5	6	7	8	9	10	11	12	13	14
	What is catering?	Practical: Pizza muffins (skills; chopping, weighing, grilling)	What equipment do we use and why.	Practical: Apple crumble (skills; peeling, chopping, weighing, rubbing in)	Why and how do we use recipes.	Practical: Pasta Salad (skills; chopping, boiling, sauce making)	What are the different types of food poisoning?	How do we prevent food poisoning?	Practical: Toad in the hole (skills; Weighing, whisking, baking)	HOK Written assessment	Practical: Chicken kebabs (skills; high risk food preparation, chopping, marinading, grilling)	Close the gap	Practical: Christmas cooking (chopping, weighing, baking)	Practical: Christmas cooking (chopping, weighing, baking)
Key Vocabulary/Concepts/ideas														
Half Term 1: Imperative verbs used in recipes Small pieces of equipment Salmonella, E coli, Staphylococcus, Symptoms, prevention, hazard.							Half Term 2: Bacteria, spores, moulds, prevention, environmental health officer, exam questions; explain/describe							
Term 2	1	2	3	4	5	6	7	8	9	10	11	12		
	Provenance – where does food come from?	Jamie Oliver MOFS Practical: Making Carrot and orange soup (skills: chopping, boiling, blending)	Provenance – Where do we get meat from?	Jamie Oliver MOFS Practical: Making Chicken fajitas (skills; high risk food preparation, chopping marinading, shallow frying, sauce making)	Provenance – How can we overfish the oceans?	Jamie Oliver MOFS Practical: Fish cakes (skills; Fish preparation, weighing, coating, frying)	Providence – How can food product affect the environment?	Practical: Beetroot and chocolate cakes (skills: chopping, blending, weighing, whisking, baking)	HOK written assessment	Practical: Chicken Cesar salad (skills; high risk food preparation, grating, chopping, sauce making)	Close the gap	Practical: Easter cooking (skills; weighing, whisking, baking)		
	Key Vocabulary/Concepts/ideas													
	Half term 3: Provenance, intensive, free range, organic, environment, global warming, food miles, seasonality, vegan, vegetarian, trawler							Half term 4: Global warming, fair trade, seasonality, reduce, re use, recycle						
Term 3	1	2	3	4	5	6	7	8	9	10	11	12	13	
	The science of cooking food	Practical: Ice cream and chocolate sauce (skills: weighing, measuring, mixing, melting)	How do we use sensory analysis to make a good product?	Practical; Bread rolls (skills; weighing, measuring, kneading, proving, baking)	How can chocolate not be chocolate?	Practical; chocolate muffins (skills; weighing, blending, baking)	Revision for end of year written assessment	Practical: Chicken strips with BBQ sauce (skills; high risk food preparation, coating, frying, chopping, sauce making)	HOK written assessment	How do we plan for a picnic?	Close the Gap	Practical; sausage rolls and sandwiches with fruit punch (skills: teamwork, measuring, chopping, pastry shaping, baking)		
	Key Vocabulary/Concepts/ideas													
	Half Term 5 Conduction, convection, radiation, caramelise, aerate, bake, boil, saute, stir fry, deep fry, simmer, sensory analysis, ranking test							Half Term 6 Evaluate, cross contamination, revision techniques, quality control						
CIAG														
<ul style="list-style-type: none"> • Environmental Health Officer • Farmers and fisherpeople • Food scientist • Environmentalists • Food developers • Sensory testers 														
Personal Development														
<p>Resilience – practical lessons lend to pupils correcting their own issues, helping each other, demonstrating to each other. Teaching encourages pupils to fix their own problems.</p> <p>Confidence – practical lessons teach the basics through to apprenticeship level techniques. Confidence is build through praise and demonstration. Pupils are encouraged to make their own mistakes and learn from them.</p> <p>Responsible – Through theory and practical lessons, pupils are taught health and safety and legislations to become more responsible in their approach. Alongside resilience, pupils are taught to be help accountable for their actions.</p> <p>Respectful - High standards and expectations of all pupils in a practical room. Clear boundaries.</p>														

Catering Key Stage 3: Year 8

Overall Curriculum Goals - developing the following Big Ideas:														
<ul style="list-style-type: none"> Cooking Nutrition Factors influencing food choice 														
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Term 1	Why do we need fat in the diet? How can fat kill us?	Jamie Oliver MOFS Practical: Burger and wedges (skills; high risk food preparation, chopping, meat forming, frying, sauce preparation)	How can carbohydrates make us run a marathon or make our teeth fall out?	Practical: Pasta Bake (skills; weighing, chopping, boiling, sauce making, baking)	How can protein fix our broken bones? What is a vegetarian/vegan and where do they get their protein?	Practical; Chicken Kiev (skills; high risk food preparation, slicing, chopping, coating, frying, baking)	What are vitamins and how can they save my life?	Practical; lemon drizzle cakes (skills; chopping, slicing, juicing, zesting, weighing)	Which minerals grow my bones, make my blood and make my nerves work?	Practical; Spinach curry (high risk food preparation, chopping, blending, sauce making, baking)	HOK written assessment	Practical; Cheese and onion pasties (skills; peeling, grating, chopping, boiling, mashing, pastry shaping, baking)	Close The Gap	Practical; Christmas Cooking (skills; melting, mixing, weighing, decorating)
Key Vocabulary/Concepts/ideas														
Half Term 1: Nutrients, saturated, unsaturated, heart disease, obesity, stroke, diabetes, deep vein thrombosis, simple, complex, tooth decay, gum disease, amino acids								Half Term 2: Calcium, iron, anaemia, dehydration, sodium, depression, immune system, digestion						
1	2	3	4	5	6	7	8	9	10	11	12			
Term 2	How can what we eat kill us?	Jamie Oliver MOFS Practical; Tomato soup (skills; chopping, boiling, blending)	How can we become a dietician? How can we plan diets to save people's lives?	Jamie Oliver MOFS Practical; Spaghetti (skills; chopping, sauce making, meat preparation, frying, simmering, boiling)	What are the Government doing to keep us healthy?	Practical: Breakfast muffins (skills; weighing, chopping, mixing, baking)	Is dieting safe?	Practical; Tea for Me – Tik Tok Pizza (skills; recipe writing, chopping, frying)	HOK written assessment	Practical; Tea for me – Chicken egg fried rice (skills; high risk food preparation, chopping, boiling, whisking, frying)	Closing The Gap			
Key Vocabulary/Concepts/ideas														
Half Term 3: Nutrients, saturated, unsaturated, heart disease, obesity, stroke, diabetes, deep vein thrombosis, simple, complex, tooth decay, gum disease, amino acids, suitability, diagnosis, malnutrition, excess, guideline, social media, anorexia, disorder.								Half Term 4: Social media, body image, eating disorders, body dysmorphia						
1	2	3	4	5	6	7	8	9	10	11	12	13		
Term 3	How does age influence food choice?	Practical; Pizza for a child (skills; weighing, measuring, dough forming, kneading, proving, sauce making, chopping, grating, baking)	How do morals influence food choice?	Jamie Oliver MOFS Practical: Vegetarian vegetable chilli (chopping, sauce making, frying, boiling)	How do allergies influence food choice?	Practical: Gluten free pizza (skills; weighing, measuring, dough forming, kneading, proving, sauce making, chopping, grating, baking)	What techniques can I use to remember what I have learned this year?	Jamie Oliver MOFS Practical; Halal Curry (high risk food preparation, chopping, frying, sauce making)	HOK written assessment	Practical; Vegetarian sausage roll (skills; chopping, pastry shaping, forming, baking)	CTG	Practical; Ice cream cakes (skills, weighing, measuring, ice cream making)		
Key Vocabulary/Concepts/ideas														
Half Term 5: Influence, factor, moral, vegan, vegetarian, regions, Hindu, Jewish, Muslim, allergies, allergens, symptoms								Half Term 6: Halal, Muslim, religion						
CIAG														
<ul style="list-style-type: none"> Careers in food development Careers in food technology Job role of a dietitian Doctor – diagnosing diseases related to diet Social media and catering 														
Personal Development														
Religion and diet - An understanding that the freedom to hold other faiths and beliefs is protected in law, an acceptance that people having different faiths or beliefs to oneself (or having none) should be accepted and tolerated, and should not be the cause of prejudicial or discriminatory behaviour														
Resilience – practical lessons lead to pupils correcting their own issues, helping each other, demonstrating to each other. Teaching encourages pupils to fix their own problems.														
Confidence – practical lessons teach the basics through to apprenticeship level techniques. Confidence is built through praise and demonstration. Pupils are encouraged to make their own mistakes and learn from them.														
Responsible – Through theory and practical lessons, pupils are taught health and safety and legislations to become more responsible in their approach. Alongside resilience, pupils are taught to be help accountable for their actions.														
Respectful - High standards and expectations of all pupils in a practical room. Clear boundaries.														

Catering Key Stage 3: Year 9

Overall Curriculum Goals - developing the following Big Ideas:														
<ul style="list-style-type: none"> Cooking Multicultural food The hospitality and catering industry Finding a job Post 16 options Budgeting 														
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
What is the hospitality and Catering Industry?	Practical; Lancashire Hot Pot (skills, meat preparation, chopping, sauce making, slicing, boiling, baking)	What does Hospitality and Catering look like in Manchester? How can I use TripAdvisor?	Practical; Manchester Tarts (skills; weighing, pastry shaping, baking, custard making)	What jobs are available in Hospitality and Catering?	Practical; Parkin (skills; weighing, measuring, baking)	What can I do when I leave St. Anne's Academy?	Practical; Cheese pasties (Skills; peeling, chopping, boiling, grating, pastry shaping, mashing, baking)	HOK written assessment	Practical; The Big Manc Burger (skills; sauce making, meat preparation, meat forming, frying, sauce making, chopping, melting)	Closing The Gap	Practical; Christmas cakes (weighing, measuring, mixing, baking)	Christmas cake decoration design	Practical; Christmas cake decoration (skills; weighing, dyeing, rolling, decorating, forming)	
Key Vocabulary/Concepts/ideas														
Half Term 1: Industry, hospitality, commercial, residential, accommodation, kitchen brigade, front of house, apprenticeship, NVQ, T Level, A Level							Half Term 2: Design, time plan, fondant							
1	2	3	4	5	6	7	8	9	10	11	12			
What is batch cooking?	Practical; Batch cooking – base mix (skills; high risk food, chopping, dicing, frying, sauce making)	Where does my salary go?	Practical; Batch cooking – cottage pie (skills; peeling, chopping, boiling, sauce making, baking)	How do I save money?	Practical; Batch cooking – lasagne (skills; weighing, measuring, roux sauce making)	HOK written assessment	Batch cooking – chilli (skills; frying, baking, sauce making)	Closing The Gap	Practical; Home made pasta (skills; weighing, mixing, rolling, boiling)	Practical; Hot Cross Buns (skills; weighing, measuring, dough making, kneading, baking)	Practical; Easter egg blondies (skills; weighing, mixing, measuring, melting, baking)			
Key Vocabulary/Concepts/ideas														
Half Term 3: Tax, student loan, national insurance, pension, over heads, batch.							Half Term 4: Gluten, Easter, Budget, Batch							
1	2	3	4	5	6	7	8	9	10	11	12	13		
What is multicultural food? Why do Brits like it so much?	Practical: Risotto (skills; risotto making, chopping, weighing, measuring, simmering)	How do people from Pakistan eat and cook?	Practical; Curry (skills; high risk food, chopping, sauce making, frying, simmering)	How do people from China eat and cook?	Jamie Oliver MOFS Practical; Stir Fry (skills, julienne chopping, frying, boiling, sauce making)	What techniques can I use to remember what I have learned this year?	Jamie Oliver MOFS Practical; American Pancakes (skills; measuring, weighing, frying, decorating)	HOK written test	Practical; Sticky toffee pudding (skills; weighing, measuring, boiling, blending, baking, sauce making)	Practical; BBQ Korean chicken skewers (skills; high risk food, marinating, BBQ)	Jamie Oliver MOFS 2 course meal			
Key Vocabulary/Concepts/ideas														
Half Term 5 Multicultural, Halal, Stir fry, street food							Half Term 6 Food probe, grill, charcoal, revision							
CIAG														
<ul style="list-style-type: none"> Visit from a college Jobs in catering Learning how to apply for college and jobs Dietitians STEM New product development. 														
PERSONAL DEVELOPMENT														
<p>Resilience – practical lessons lead to pupils correcting their own issues, helping each other, demonstrating to each other. Teaching encourages pupils to fix their own problems.</p> <p>Confidence – practical lessons teach the basics through to apprenticeship level techniques. Confidence is built through praise and demonstration. Pupils are encouraged to make their own mistakes and learn from them.</p> <p>Responsible – Through theory and practical lessons, pupils are taught health and safety and legislations to become more responsible in their approach. Alongside resilience, pupils are taught to be help accountable for their actions.</p> <p>Respectful - High standards and expectations of all pupils in a practical room. Clear boundaries.</p> <p>Budgeting – pupils will learn about finances, tax, national insurance, pensions and more importantly how to budget for food and save money.</p> <p>Multicultural – pupils will learn about different faiths, religions and food from around the world. This will be embedded with cooking a variety of multicultural food.</p>														

Catering Key Stage 3: Year 10

Overall Curriculum Goals - developing the following Big Ideas: Year 10 will be studying for the Eduqas Level1/2 Vocational award in hospitality and Catering (Technical Award)														
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15
Term 1														
Skills – recipes Skills – teamwork	Skills – chopping What is H&C H&S risk assessing	H&S temperatures and storage Sweet and sour chicken - assessed	H&S HACCP and time plans Curry Revision	Written Assessment Cooking demonstration and CTG	Food poisoning Science experiments Chicken risotto	Food poisoning Revision for written assessment on everything learnt so far	Written ass CTG Sensory analysis	Vegetable spring rolls Time plans	Cooking demonstration Profiteroles Evaluating dishes	Sausage and mushroom pasta Restaurant quality food	Choosing recipes research Creating a time plan Assessed practical	Evaluation Evaluating food		
Key Vocabulary/Concepts/ideas														
Half Term 1 Imperative verbs, kitchen brigade, hospitality, catering, risk, hazard, analysis, control point, food poisoning, bacteria, storage, danger zone, food probe, hot holding							Half Term 2 Sensory analysis terms, cooking methods, time plan, hazard, contingency, evaluation, analysis							
Term 2														
Soup and roll Jobs in H&C	Qualifications for a job Personal Qualities and responsibilities Staff cooking demonstration	Cheesecake Revision	Written assessment CTG Chicken and leek pie	Types of food service Food service research	Street food – Gyros Fast food – big mac Café – scones (butter)	Research for assessed Practical Timeplan for assessed practical	Valentines prac CTG Evaluation Class buffet	Types of food service for groups of people Revision	Written assessment CTG Revision	Revision Mock exam	Easter practical CTG			
Key Vocabulary/Concepts/ideas														
Half Term 3 Kitchen brigade, front of house, back of house, personal quality, skills, qualifications, responsibilities, pastry types							Half term: Vending, silver service, canteen, café, buffet							
Term 3														
Nutrition and cooking Computer written assessment CTG Computer written assessment	The environment Computer written ass	CTG Computer written ass Nutrition Fats	Turkey meatballs Carbohydrates	Calzone Protein Chicken burger	Computer written assessment CTG Computer written assessment	Vitamins Minerals Computer written assessment Mock exam	Factors influencing food choice Factors influencing menu choice	Creating timeplans Researching high skilled recipes Pavlova	Timeplans Practical assessment	Evaluation Evaluation CTG	Salad Kebabs Garlic bread			
Key Vocabulary/Concepts/ideas														
Half Term 5 Influence, factor, vegetarian, vegan, allergens, symptoms, coeliac, nutrients,							Half Term 6 Nutrients, excess, deficiency, contingencies							
CIAG														
<ul style="list-style-type: none"> Local Catering colleges coming in to talk to students about post 16 provision. Visits into Manchester to look at local hospitality provision. - Whitworth Locke trips Whitworth Locke Teams Christmas Preparation Whitworth Locke – hotel manager, sales director, events manager school visit College visit. <p>School canteen visit</p>														
PERSONAL DEVELOPMENT														
<p>Resilience – practical lessons lend to pupils correcting their own issues, helping each other, demonstrating to each other. Teaching encourages pupils to fix their own problems.</p> <p>Confidence – practical lessons teach the basics through to apprenticeship level techniques. Confidence is build through praise and demonstration. Pupils are encouraged to make their own mistakes and learn from them.</p> <p>Responsible – Through theory and practical lessons, pupils are taught health and safety and legislations to become more responsible in their approach. Alongside resilience, pupils are taught to be help accountable for their actions.</p> <p>Respectful - High standards and expectations of all pupils in a practical room. Clear boundaries.</p> <p>Religion and diet - An understanding that the freedom to hold other faiths and beliefs is protected in law, an acceptance that people having different faiths or beliefs to oneself (or having none) should be accepted and tolerated, and should not be the cause of prejudicial or discriminatory behaviour.</p>														

Catering Key Stage 3: Year 11

Overall Curriculum Goals - developing the following Big Ideas: Year 11 will be completing the Eduqas Level1/2 Hospitality and Catering Course																		
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15			
Term 1	Nutrition Macronutrients micronutrients	Controlled assessment 1a analysis of task Researching Exam dishes Practical; chicken burger and chips	Controlled assessment 1a functions of nutrients Practical; Salads	Controlled assessment 1a functions of nutrients	Controlled assessment 1b cooking and nutrition Practical; coleslaw – home made mayo and high skill chopping	Controlled assessment 1b cooking and nutrition Practical; Full English breakfast	Controlled assessment Evaluation for full English Timeplans	Controlled Assessment 2b timeplan Evaluation Practical; mock exam dish 1	Controlled Assessment 2b timeplan Evaluation Practical; mock exam dish 2	Controlled assessment Evaluation 2b timeplan	Controlled assessment 2b timeplan Practical; mock exam dish 1	Controlled assessment 2b timeplan Practical; mock exam dish 2						
	Key Vocabulary/Concepts/ideas																	
	Half Term 1 Nutrition, calcium, minerals, iron, carbohydrates, protein, fats, high skilled dishes, fat soluble vitamins, water soluble vitamins, fibre, water, children’s nutrition, adults nutrition.							Half Term 2 Nutrition, calcium, minerals, iron, carbohydrates, protein, fats, high skilled dishes, fat soluble vitamins, water soluble vitamins, fibre, water, children’s nutrition, adults nutrition, menu planning, deficiencies, excesses, boiling, simmering, poaching										
Term 2	Controlled assessment 2a factors influencing menu choice Practical; Practice key components of exam	Controlled assessment 2a factors influencing menu choice	Controlled assessment 2a factors influencing menu choice Practical; Practice key components of exam	Controlled Assessment Practical exam week	Controlled Assessment 3a&b evaluation	Controlled Assessment 3a&b evaluation	Unit 1 revision Food safety and legislation Food poisoning	Unit 1 revision Kitchen hygiene and EHO, COSHH Practical	Unit 1 revision HACCP Types of catering service	Unit 1 revision Types of accommodation Practical Kitchen layout	Unit 1 revision Pieces of equipment Practical	Unit 1 revision Documents and admin How to revise Mock						
	Key Vocabulary/Concepts/ideas																	
	CIAG																	
Term 3	Unit 1 revision Jobs Qualities	Unit 1 revision Types of work Uniform and standards Mock exam	Unit 1 revision Mock exam CTG Practical	Unit 1 revision Legislation Risk assessing EHO’s	Unit 1 revision Factors effecting success Mock exam Mock exam CTG	Unit 1 Revision games Revision games Revision games												
	Key Vocabulary/Concepts/ideas																	
	CIAG																	
School canteen visit Chef visit EHO visit																		
PERSONAL DVELOPMENT																		
Resilience – practical lessons lend to pupils correcting their own issues, helping each other, demonstrating to each other. Teaching encourages pupils to fix their own problems. Confidence – practical lessons teach the basics through to apprenticeship level techniques. Confidence is build through praise and demonstration. Pupils are encouraged to make their own mistakes and learn from them. Responsible – Through theory and practical lessons, pupils are taught health and safety and legislations to become more responsible in their approach. Alongside resilience, pupils are taught to be help accountable for their actions. Respectful - High standards and expectations of all pupils in a practical room. Clear boundaries.																		
Religion and diet - An understanding that the freedom to hold other faiths and beliefs is protected in law, an acceptance that people having different faiths or beliefs to oneself (or having none) should be accepted and tolerated, and should not be the cause of prejudicial or discriminatory behaviour.																		